



Spring 2025

Small plates (Piccolini)

olive miste mixed olives, marcona almonds	6
bruschetta chef's daily bruschetta	mkt
vongole e brodo sapelo clams, white wine or spicy pomodoro	10
polenta alla bolognese creamy polenta, bolognese, grana	12
antipasto leggero half portion of our daily antipasto misto	15

antipasti freddi e insalate

insalata mista local mixed greens, foccacia crouton, grana, balsamic vinaigrette	11
insalata caesar romaine hearts, foccacia crouton, shaved grana, caesar dressing	14
insalata caprese tomatoes, housemade mozzarella, basil, olive oil, balsamic reduction	13
insalata con cuore di palma mixed greens, hearts of palm, tomato, egg, crispy prosciutto, creamy shallot dressing	14
piccola lattuga gemma little gem lettuce, radish, cherry tomato, crispy parmesan, creamy lemon dressing	15
antipasto misto daily selection of cured meats and cheeses	28

antipasti caldi

cozze alla ligure steamed p.e.i. mussels, zucchini, pomodoro, white wine, pesto, ciabatta	18
scampi di gamberi gulf shrimp, garlic, white wine, mint, crushed pepper	15
pizza con quattro formaggi housemade mozzarella, fontina, asiago, taleggio, crushed tomatoes	19
	add prosciutto 3
pizza al salame salami, olive, mozzarella, pomodoro, pecorino, calabrian chili	20
pizza margherita housemade mozzarella, asiago, pomodoro, tomatoes, basil	18

primi piatti

all pastas are available in half portions

lasagna alla bolognese traditional bolognese, pomodoro, bechamela	12.5/23
pappardelle con sugo di carne black pepper pappardelle, traditional bolognese	12.5/23
rigatoni con salsiccia house sausage, spicy vodka sauce, pecorino	13.5/25
linguine con frutti di mare clam, mussel, shrimp, white wine, pesto	15/28
tajarin alla carbonara pecorino, bacon, cream, egg, black pepper, chive	12/22
linguine alle vongole sapelo clams, white wine, maitre d' butter, parsley	12/22
gnocchi con crema al gorgonzola potato gnocchi, fresh tomato sauce, basil, olive oil, grana	12.5/23
formaggio mezzaluna cheese mezzaluna, peas, leeks, bacon, leek cream, chives	13/24
tagliatelle con coniglio braised rabbit, olives, braising jus, shaved grana	14.5/27

secondi piatti

pollo arrosto gorgonzola & spinach stuffed chicken, broccolini, cherry tomato, lemon caper sauce	26
cotoletta bone in veal chop, cabbage "carbonara", bacon	52
vitello alla parmigiana breaded veal, pomodoro, grana padano, arugula salad, lemon	29
gamberi e polenta gulf shrimp, sausage, roasted peppers, creamy grana-polenta	32
risotto primavera carnaroli rice, peas, asparagus, leeks, grana padano, lemon oil	24
costolette corte braised short ribs, creamy polenta, braising jus, pinenut gremolata	32
pesce del giorno mkt fish, jumbo asparagus, fresh tomatoes, vinaigrette	mkt

contorni

spinaci | wilted spinach & cherry tomatoes 7

risotto | creamy risotto 9

asparago | asparagus 8

cavolo | cabbage "carbonara" 9

broccolini | broccolini, cherry tomato, shallot 9

gift certificates & to go food available

substitutions limited

*split entree charge \$2.00

770.587.1051

parties of six or larger 20% gratuiti added

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*consuming raw or undercooked items may increase the chance of foodborne illness